

Castello di Neive Santo Stefano Barbaresco Riserva 2017

WINE DESCRIPTION

The grapes that are destined for this ultra-premium wine come from the highly-respected Santo Stefano vineyard which is known to make some of Piemonte's finest Nebbiolo wines. As with the other Castello di Neive Barbarescos, this wine is made from 100% Nebbiolo grapes, but the grapes used to make this wine represent the finest selection of grapes, picked at optimum ripeness. These grapes are pressed and the resulting wine is allowed to age in wooden barrels for 4 years to soften the wine's tannins and add a layer of spicy complexity to the wine's opulent floral aromas.

TASTING NOTES

Medium garnet in color with reddish-brown reflections, intense aromas of black cherries, dried roses, licorice, and potpourri pour out of the glass. The aging regime on this wine has made the tannins velvety without taking away from the wine's age worthiness.

FOOD PAIRING

Pairs well with elegant dishes such as perfectly-grilled steaks with red wine sauces, slow-braised beef with pearl onions, and roasted lamb shanks.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Albesani DOCG
Vineyard name:	Santo Stefano
Vineyard size:	16.7
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	825 feet
Vines/acre:	1,400
Yield/acre:	2.9 tons
Exposure:	Southern / Southwestern
Year vineyard planted:	1963; 1970; 1971; 2001
Harvest time:	September
First vintage of this wine:	1971
Bottles produced of this wine:	3,300
Average Wine Age:	50

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	12 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers and Aeration
Length of maceration:	12 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels and Stainless steel tanks
Size of aging container:	35 HL
Age of aging container:	10 years +
Type of oak:	French oak: Allier
Length of aging before bottling:	4 years
Length of bottle aging:	1 year
Total SO ₂ :	80 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.45
Acidity:	5.5 g/L
Dry extract:	26.5 g/L



PRODUCER PROFILE

Estate owned by: Italo Stupino
 Winemaker: Claudio Roggero
 Total acreage under vine: 65
 Estate founded: 1964
 Winery production: 3,300 Bottles
 Region: Piemonte
 Country: Italy